

Session Farmhouse IPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **28**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Boil | Centennial | 30 g | 20 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | FM |